

Wedding Menu

Cocktail Hour

Signature Seasonal Cocktails & Champagne Upon Arrival

Butler Passed Hors D'oeuvres

New Zealand Baby Lamb Chops with Minted Dijon Mustard

Coconut Fried Shrimp Served with Sweet Red Chili Sauce

Jumbo Franks in Puff Pastry Served with Spicy Mustard

Seared Filet Mignon Satay Served with a Teriyaki Glaze

Scallops Wrapped in Bacon

Artichoke Fritter with a Lemon and Parmesan Aioli

BBQ Chicken Lollipops Paired with a Bourbon Sour

Miniature Grilled Cheese with Tomato Soup Shooter Served in a Shot Glass

Kobe Flight Sliders Served with IPA Shots

Mahi Mahi Fish Tacos

Chipotle Aioli with Patron Margarita Shots

Steamed Shumai Served on an Asian Spoon with Teriyaki Sauce

Shrimp Cocktail Presented in a Traditional Cocktail Sauce

Avocado Toast

Sea Salt, Peppercorn Dust & Radish

Tomato Bruschetta on a Garlic Crostini

Citrus Watermelon Bites (Seasonal)

Feta Cheese & Balsamic Glaze

Market Bistro Table

International and Domestic Cheese Board

The Finest Imported & Domestic Cheese Including Brie, Smoked Gouda, Parmesan, Brie, Sharp Cheddar and Provolone Served with Flat Breads

Farmer's Market Crudités

Squash, Zucchini, Carrots, Bell Peppers, Cauliflower and Broccoli Florets Served in Apothecary Jars with Chef's Selection of Dipping Sauces

Fresh Exotic Fruits and Berries

Sliced Seasonal Fruits and Berries to Include Cantaloupe, Honeydew, Pineapple, Grapes, Kiwi and Strawberries

Panettiere Display

An Array of Freshly Baked Breads including Brick Oven Semolina, Whole Wheat and Pumpernickel Breads and Homemade Focaccia Bread Displayed with Flavored Oils

Frutti Di Mare

Mediterranean Baby Octopus, Shrimp and Calamari with Bell Peppers Marinated in Lemon Thyme Vinaigrette

Fresh Mozzarella with Sliced Tomatoes

*Homemade Mozzarella and Herb Marinated Plum Tomatoes
Finished with Fresh Basil, Extra Virgin Olive Oil and Drizzled with an Aged Balsamic Reduction*

Italian Cured Meats

Thinly Sliced Capicola Ham, Salami and Mortadella & Sopressata

Antipasto Platter

Tri-Color Cheese Tortellini with Prosciutto, Diced Salami, Soppressata, Provolone and Parmigiano Cheese, Cherry Peppers and Pepperoncini

Tri Color Quinoa

Toasted Quinoa with Oven Roasted Tomatoes and Balsamic Vinaigrette

Garbanzo Beans with Sun-Dried Tomato

Chick Peas, Sun-Dried Tomatoes, Red Onions, Kalamata Olives and Basil

Roasted Red Peppers

With Garlic, Basil & Extra Virgin Olive Oil

Heirloom Beet Salad

Baby Beets and Sweet Vidalia Onions Tossed with Oil and Vinegar

Country Olives

Mediterranean Olives with Papadew Peppers and Herbs

Exotic Peppers

Pepperoncini and Southwestern Cherry Peppers

Farro

Ancient Italian Grain with Olives, Capers and White Vinaigrette

Gourmet Cocktail Stations

Steak House Style Station

Grilled Rib Eye Carved to Order
Steak Fries
Crispy Onions
Creamed Spinach
Slab Bacon
Pork Crown Roast

Asian Duck Station

Authentic Moo Shu Station
Moo Shu Pancakes Available with Duck
Steamed Duck Bao Bun
Fried Duck Bao Bun
Vegetable Lo Mein, Dim Sum
Hoisin, Cucumber and Scallions
Displayed in Bamboo Steamer
Cold Sake

Macaroni and Cheese Station

Jalapeño Bacon and Cheddar
Lobster Truffle
Traditional Macaroni with Cheddar Cheese and Seasoned Bread Crumbs

Poke Cart

Create Your Own Poke Bowl
Sriracha Tuna
Yuzu Ginger Shrimp
Sushi Rice
Radish, Avocado, Cucumber, Green Onions & Ginger
Ponzu Sauce, Sriracha Sauce & Soy Sauce

Gourmet Slider Bar

Kobe Beef with Cheese, Ketchup and Pickles
Chicken Parmesan
Veggie Beyond Burgers with Mushrooms
French Fries

The Meatball Corner

Three Variations of Meatballs:
Classic Beef, Spicy Pork & Chicken
Served with Assorted Sauces:
Classic Tomato Basil, Bolognese & Wild Mushroom Cream
Served with Fresh Baked Focaccia Bread

Mission Taco Station

Fresh Smashed Avocados
Fresh Tomatoes, Cilantro, Scallions & Lime

Mexican Street Corn with Chili Rub, Lime, Cotija & Garlic Crema

Street Tacos
Spicy Chili Scented Chicken & Carne Asada
Fresh Fried Nacho Chips & Rolled Warm Floured Tortilla
Queso Blanco, Homemade Salsa, Lettuce, Tomato & Black Beans

Hand Shaken Flavored Margaritas

Primi Bar

Trofie with Truffle Parmesan Cream Sauce
Served in a Parmesan Reggiano Wheel

Paccheri with Short Rib Porcini Ragu

Seasonal Ravioli Served with Chef's Selection of Seasonal Sauce

House Baked Specialty Breads
Presented with Grated Parmesan Reggiano, Marinated Sun-Dried Tomatoes and Red Peppers

Ship Wreck Seafood Bar

Fried Calamari with Marinara Sauce
Baked Clams
Seafood Risotto

Asian Wok

General Tso's Chicken with Broccoli, Onions and Peppers
Stir Fry Beef with Julienne Vegetables
White Rice, Crispy Noodles and Fortune Cookies
Served in Chinese Takeout Box with Chopsticks
Paired with Cold Sake

Carving Station

(Select Two)

Rubbed Turkey Breast with Cranberry Sauce
Grilled Marinated Flank Steak
Asian Marinated Pork Loin
Barbequed Brisket of Beef
Salmon en Croute
Grilled Portobello Mushrooms

Above Served with Appropriate Breads and Classical Condiments

Mashed Potato Bar

Garlic Mashed Potatoes
Maple Infused Sweet Potatoes with Marshmallows
Accompanied by Assorted Toppings:
Cheddar Cheese Sauce, Mushrooms, Chili, Steamed Broccoli, Warm Bacon, Crispy Fried Onions,
Shredded Cheddar Cheese & Sour Cream with Chives

Southern Station

Fried Chicken & Waffles
BBQ Beef Brisket
Sweet Potato Fries
Warm Biscuits
Poppy Seed Slaw
Spicy Bourbon Maple Syrup
Paired with Sweet Bourbon Tea

Ballroom Dining

Duet Course

(Select One)

Burrata Caprese

Creamy Mozzarella with Red, Yellow & Green Tomatoes
EVOO, Balsamic Drizzle & Grilled Rustic Bread

Poached Pear Salad

Whole Poached Pear, Baby Red Leaf Lettuce, Candied Walnuts, Dried Cranberries and Goat Cheese with
a Raspberry Vinaigrette

Peach & Prosciutto**

Prosciutto di Parma Carpaccio, Grilled Peaches
Fig Balsamic Glaze, Honey Blossom Goat Cheese & Pistachio Nuts

Tuscan Bistro

Tri-Colored Greens (Endive, Radicchio, Baby Arugula) and Roasted Peppers
Served with Grilled Ciabatta Bread, Buffalo Ricotta Cheese Wedge and Balsamic Dressing

Pan Seared Warm Lump Crab Cake

Spicy Tomato Remoulade and Grilled Corn
Served with Baby Arugula, Fennel & Avocado Salad
Olive Oil & Fresh Lemon Juice

Butternut Squash Souffle

Truffle & Fresh Thyme, Parmesan Cream Sauce and Speck Crisp
Served with a Zucchini and Fennel Salad

Fontina and Prosciutto in Carrozza

Served with Baby Arugula Salad & Cherry Tomatoes

**** Seasonal**

Entrees

Guest Choice Of:

Artisan Steakhouse Beef

Grilled Filet Mignon with Red Wine Demi

Bacon Wrapped Shrimp

Stuffed with Fontina Cheese

Pork Chop Milanese

Topped with Tomato Bruschetta

Chicken Toscano

French Breast of Chicken Stuffed with
Sun-dried Tomatoes, Mushrooms, Fresh Leaf Spinach & Mozzarella

Branzino Provencal

Grape Tomatoes, Capers, White Wine & Lemon

Land & Sea

Tenderloin Medallion Beef with a Red Wine Demi
Smoked Bacon Wrapped Shrimp Stuffed with Fontina Cheese

Roasted Holland Eggplant

Stuffed with Quinoa, Shitake Mushrooms & Sun-Dried Tomatoes

Plated Dessert

(Select One)

Nutella Crepe

With Bananas Foster

Chocolate Souffle

With Fresh Raspberries

Apple Tartin

With Vanilla Bean Ice Cream

Passed Desserts

Churros with Caramel Dipping Sauce

Deep Fried Oreos

Fresh Fruit Skewers with Honey Dew, Cantaloupe, Strawberries and Grapes

Hand Dipped Chocolate Brownie Pops

Miniature Crème Brulee

Deep Fried Peanut Butter & Jelly

Wedding Cake Specially Prepared by Dortoni Bakery in Levittown

Coffee, Tea, Espresso, Cappuccino & Cordials

ENHANCEMENTS

**Enhancement prices are subject to change without notice*

*** Gelato Bar**

Additional \$6.00 Per Person

Vanilla Bean * Pistachio * Chocolate * Sea Salt Caramel
Classic Italian Condiments

***Table Snacks**

(To be Served on Each Table)

Additional Surcharge \$12.00 Per Person

Select Three

Chile Salted Shishito Peppers

Fresh Mint, Lime

Lobster Tacos

Beer Battered Maine Lobster, Red Cabbage Slaw, Poblano Crema

Maryland Crab Cake BLT

Smoked Bacon, Romaine, Tomato,
Old Bay Aioli

Charred Octopus Salad

Lamb Merguez, Frisee, Feta, Tomato,
Harissa-Lime Vinaigrette

Herb Dusted House Cut Frites

Grilled Caprese Pizzetta

Arugula Pesto, Homemade Herbed Ricotta

Mini Lamb Gyros

Beet-Feta Purée, Tzatziki

***Second Course**

(Select One)

Additional Surcharge \$6.00 Per Person

Wild Mushroom Risotto

Wild Mushrooms, Truffle Oil and Creamy Parmesan

Penne alla Amatriciana

San Marzano Tomato with Sweet Onions and Pancetta

Butternut Squash Ravioli

Wild Mushroom Cream Sauce

Penne ala Vodka

Pink Cream Sauce

Trofie

Sun-dried Tomatoes, Radicchio, Portobello Mushrooms, Garlic and Oil

Fusilli Calabresi

Creamed Sausage Bolognese Sauce

Paccheri

Veal and Porcini Mushroom Ragout

Lobster Risotto (\$7.00)

With Lobster Meat and Saffron in a Creamy Parmesan

***COCKTAIL HOUR UPGRADES**

Carver of Lamb

Crown Roast Rack of Lamb served with Minted Rosemary Lamb Jus
Served with Mint Jelly
Market Price

Carver of Pig

Boneless Roast Suckling Pig
Additional \$6.00 Per Person

Sushi Station

Traditional Sushi Station including:
Nigiri, Sashimi, Spicy Tuna and Handmade Rolls
Plus an Assortment of Vegetarian Ingredients
Presented with Marinated Soy Sauce, Ginger and Wasabi
Sushi Station Additional \$20.00 Per Person
Served as Platters Additional \$12.00 Per Person
Butler Passed Additional \$8.00 Per Person

Lobster Bar

Chilled Lobster on Crushed Ice Display
Additional \$25.00 Per Person (Seasonal)

Raw Bar

Iced Display of Oysters, Shrimp and Clams Served with Dipping Sauces
Additional \$20.00 Per Person (Seasonal)

Walking Raw Bar

Jumbo Shrimp Cocktail
Blue Point Oysters on the Half Shell
Littleneck Clams on the Half Shell
Classic Cocktail Sauce & Horseradish Mignonette
Additional \$12.00 Per Person

Iced Vodka and Caviar Bar

Paddle Fish (Black), Salmon Roe (Red) and Golden Tobiko Caviar
Garnished with Egg Yolk and White, Sour Cream, Red Onion, Toast Points, Potato Pancakes
Warmed in Hot Skillet
Flavors of Fruit Infused Vodkas Served from Frozen Apothecaries
Additional \$10.00 Per Person

Absinthe Bar

An Assortment of French, German and American Absinthe
Presented in a Snifter with an Individual Cube of Sugar Served over Dry Ice
Additional \$7.00 Per Person

Martini Bar

An Assortment of Martinis to Include
Cosmopolitan, French Martini, Chocolate Martini, Lemon Drop, Apple Martini & Pomegranate Martini
Traditional Gin or Vodka Martinis also Available
Additional \$7.00 Per Person

***To-Go Upgrades**

Bavarian Pretzel Station

Salted Hot Pretzel with Mustard
Additional \$6.00 Per Person

Homemade Cookie Station

Fresh Baked Assorted Cookies and Coffee
Additional \$6.00 Per Person

Late Night Munchies

French Fries with Cheese Sauce
Nachos with Chili & Cheese
Mozzarella Sticks with Marinara
Served in a Plastic To Go Tray
Additional \$9.00 Per Person

Breakfast To Go

Mini Egg and Cheese Muffins
Mini Egg, Cheese and Bacon Muffins
French Toast Sticks with Maple Syrup
Additional \$9.00 Per Person

Donut Wall

Assorted Large Donuts
Individually Hanging on a Wooden Pegged Wall
Additional \$7.00 Per Person

Grilled Cheese Station

Traditional Grilled Cheese
Grilled Cheese with Bacon
French Fries
Additional \$8.00 Per Person

White Castle Station

White Castle Assortment served with French Fries and Onion Rings
Additional \$10.00 Per Person

McDonald's To Go

Cheeseburgers
4 Piece Chicken Nuggets
French Fries
Additional \$10.00 Per Person

Ralph's Italian Ices

Select (3) Flavors
Additional \$8.00 Per Person

New York Bagel

Bagels, Cream Cheese and Coffee
Additional \$6.00 Per Person

The Carnival

Pretzels, Churros, Cotton Candy, Popcorn, and Zeppolis
Additional \$9.00 Per Person

The Candy Shoppe

(Select Seven)

Watermelon Sour Patches, Sour Laces, Gummy Worms, Charm Pops, Swedish Fish, Pez, Jelly Beans, Jolly Ranchers, Skittles, Rock Candy, Smarties, Candy Necklace, Tootsie Pops, Mini Gummy Burgers, Ring Pops, Pop Rocks, Fun Dip, M&M's, Hershey Minis, Kit Kats, Starbursts, Nerd Ropes, Cotton Candy, Lollipops, Pixie Sticks, Air Heads, Malted Milk Balls

Displayed in Apothecary Jars
Additional \$10.00 Per Person

Pizza

Personal Slices of Regular & Pepperoni
Additional \$7.00 Per Person

Milkshake Station

Assorted Milkshakes Made to Order
Additional \$6.00 Per Person

The Ultimate Tail Gate (Seasonal)

Hot Dogs & Hamburgers
Appropriate Condiments
Gatorade, Bottled Water
Set Outside with Your Own Personal Tailgating Chef
Additional \$11.00 Per Person

Fall Harvest Station (Seasonal)

Freshly Dipped Caramel Apples OR Apple Cider Donuts
Fresh Popped Popcorn & Hot Pretzels with Mustard
Apple Cider
Hot Chocolate with Marshmallows
Additional \$11.00 Per Person

***DESSERT CAFÉ UPGRADE**

(Evening Affairs Only)

\$23.00 Per Person

Cobbler Station

Apple Cobbler, Blueberry Cobbler and Banana Bread Pudding

Served with Vanilla Ice Cream and Fresh Whipped Cream

Classic Cheesecake Station

New York Style Cheesecake

With Assorted Toppings:

Coconut, Mixed Berries, Oreos, Chocolate Chips, Graham Crackers, Assorted Nuts,
Caramel Sauce, Chocolate Sauce and Whipped Cream

Chocolate Fondue Station

Melted Milk Chocolate for Dipping

Served with Brownies, Marshmallows, Graham Crackers, Rice Krispy Treats,
Strawberries, Bananas, Pineapple & Pretzel Rods

Ice Cream Shoppe

Variety of Ice Cream

Served with Assorted Toppings

Belgium Waffle Station

With Guest's Choice of Toppings:

Strawberries, Blueberries, Bananas, Chocolate Chips, Chocolate Sauce, Caramel Sauce,
Warm Maple Syrup & Vanilla Ice Cream

Homemade Cookie Station

Your Favorite Variety of Homemade Cookies Baked to Perfection

Chocolate Chip Cookies, Oatmeal Raisin Cookies, Sugar Cookies, Italian & French Cookies

Cannolis

Traditional Chocolate Chip Cannolis Made to Order

*** CONTINUE THE CELEBRATION**
(EVENING AFFAIRS ONLY)

**ONE HOUR
ADDED TO YOUR AFFAIR**

SWEET
Chocolate Truffles
Hand-Dipped Chocolate Strawberries
Chocolate Dipped Pretzels
Fried Zeppolis
Chocolate Chip Cookies

OR

SALTY
Cheeseburger Sliders
French Fries
Grandma Style Pizza Passed in Pizza Boxes
Boneless Buffalo Wings with Celery

Hand Cut Cigar Favors

**Top Shelf Open Bar
Cordials
Espresso, Cappuccino, Coffee and Tea**